



# SOUTHWESTERN CORN SALAD



Chopped romaine tossed with a Southwestern lime dressing and topped with **Battered Corn Nuggets**, pickled jalapeños, black olives, tomato, black beans and red onion, garnished with cilantro. Yield: 2 Servings

## Southwestern Corn Salad Ingredients:

10 Each	<b>Battered Corn Nuggets</b> [#241120], Prepared According to Package Directions
4 Cups	Romaine Lettuce, Chopped
¼ Cup	Pickled Jalapeños, Sliced
¼ Cup	Black Olives, Sliced
¼ Cup	Tomatoes, Diced
¼ Cup	Black Beans
¼ Cup	Red Onion, Sliced
Garnish	Cilantro, Chopped

## Southwestern Lime Dressing:

2 Tbsp.	Lime Juice
2 Tbsp.	Honey
1 Tbsp.	Taco Seasoning
1 tsp.	Whole Grain Mustard
¼ Cup	Vegetable Oil

## Directions:

1. In a small mixing bowl, whisk together the lime juice, honey, taco seasoning and whole grain mustard.
2. Slowly whisk in the vegetable oil until it is emulsified to make the Southwestern lime dressing.
3. In a medium mixing bowl, toss the romaine lettuce in the Southwestern lime dressing.
4. Place the romaine in a serving dish and top with the pickled jalapeños, black olives, tomatoes, black beans, red onion and **Battered Corn Nuggets**.
5. Garnish with cilantro.

